

Appendix I

Partial Translation of JP 06-292544 A

[0030] Next, the present invention is described in detail with reference to the following working examples.

<Examples 1-4 and Comparative Example 1> Fat/oil-containing homogenized solution A, and Solution B were prepared in accordance with the formulae shown in Table 1. Then, total amounts of these solutions were mixed to prepare a preparation solution. Fat/oil-containing homogenized solution A was prepared under either set of the conditions shown in Table 2. On the other hand, to prepare Solution B, materials were mixed and resolved at 60°C by using a high-speed homomixer.

[0031]

[Table 1]

(parts by weight)			
Fat/oil-containing homogenized solution A		Solution B	
Cacao Bean Extract Liquid (*1)	2500	Table Sugar	550
Whole Milk Powder	650	Colorant	10
Emulsifying agent (*2)	2	Emulsifying agent (*2)	3
Stabilizer (*3)	1	Stabilizer (*3)	1
Water	847	Common Salt	2
		Water	434
Total	4000	Total	1000
Fat/oil content (wt%)	4.25	Fat/oil content	0
Total solid content (wt%)	16.5	Total solid content	56.6

*1 A method for preparing the cacao bean extract liquid was as follows.

To 10 parts by weight of hot water at 90°C, 1 part by weight of cacao nibs were added, and stirred for 10 minutes. Then, a solid-liquid separation was conducted with a paper filter, to obtain a liquid portion. This liquid portion was the cacao bean extract liquid.

*2 Emulsifying agent: sucrose fatty acid ester P-1570 (Mitsubishi Kasei Foods)

*3 Stabilizer: carrageenan CS409 (San-ei Kagaku)

[0037]

[Table 3]

Cacao Bean Extract Liquid *1	5000
Milk	3000
Table Sugar	600
Colorant	10

Common Salt	2
Emulsifying agent *2	5
Stabilizer *3	2
Water	1381

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To 10 parts by weight of hot water at 90°C, 1 part by weight of cacao nibs were added, and stirred for 10 minutes. Then, a solid-liquid separation was conducted with a paper filter, to obtain a liquid portion. This liquid portion was the cacao bean extract liquid.

*2 Emulsifier: sucrose fatty acid ester P-1570 (Mitsubishi Kasei Foods)

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